PREMIER®

MANUAL DE INSTRUCCIONES
MOLINO DE CARNE
ED-3600

ESTIMADO CLIENTE
¡Felicitaciones por su compra!
Por favor lea cuidadosamente este manual y guárdelo para su futura referencia.
Si necesita soporte adicional no dude en escribir a: ***info@premiermundo.com***

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PRECAUCIÓN

RIESGO DE CHOQUE ELÉCTRICO , NO ABRA

Precaución: Para reducir el riesgo de choque eléctrico, no retire la cubierta, no hay partes manipulables por el usuario al interior de la unidad. Refiera todo mantenimiento o intervención técnica a personal técnico calificado.

Este símbolo indica la existencia de voltaje peligroso al interior de esta unidad que constituye un riesgo de choque eléctrico.

Este símbolo indica que hay importantes instrucciones de operación y mantenimiento en la literatura que acompaña a esta unidad.

LÍNEAS DE SERVICIO AL CLIENTE PREMIER

Venezuela:	0800 – ELECTRIC (353-2874)
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Sitio Web:	www.premiermundo.com
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NOTA Nos reservemos el derecho de modificar las especificaciones, características y/u operación de este producto sin previo aviso con el fin de continuar las mejoras y desarrollo del mismo.

INTRODUCCIÓN
Con el fin de que obtenga el mayor desempeño de su producto, por favor lea este manual de instrucciones cuidadosamente antes de comenzar a utilizarlo.

⚠INSTRUCCIONES DE SEGURIDAD

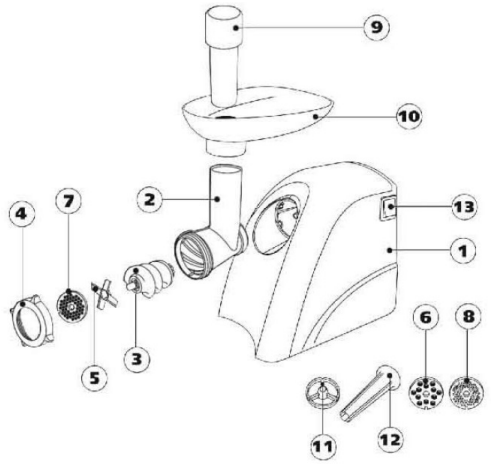
- Antes de conectar la unidad al tomacorriente asegúrese que el voltaje corresponde con el del área donde la va a conectar.
- Si desea utilizar una extensión eléctrica que sea adecuada en cuanto a voltaje.
- No desconecte el cable de poder con las manos mojadas.
- No tuerza el cable ni lo coloque en partes donde se pueda enredar.
- No sumerja la unidad en el agua.
- Mantenga la unidad fuera del alcance de los niños.
- No deja la unidad desatendida.
- No utilice la unidad si observa algún tipo de falla o el cable de poder está dañado.
- No toque las partes móviles cuando la unidad esté funcionando; espere a que se detenga por completo.
- Cuando termine de utilizar la unidad desconecte la unidad.
- Limpie la unidad con agua jabonosa y una esponja o una prenda suave. No utilice ningún tipo de químico abrasivo.
- Utilice la unidad únicamente para el propósito para el que fue diseñada.
- No intente reparar la unidad usted mismo. Remita toda revisión, mantenimiento y reparación a personal de servicio técnico calificado.

ANTES DE USAR POR VEZ PRIMERA

- Retire todo el material de empaque y las etiquetas. Desenrolle el cable de poder.
- Limpie el motor y el molino con una prenda húmeda y luego seque por completo. Recuerde no sumergir la unidad en agua.
- Lave las partes desarmables con agua jabonosa y séquelas. Tenga cuidado con las cuchillas que tienen bastante filo.

DESCRIPCIÓN

1. Molino de Carne
2. Unidad de Corte
3. Tornillo
4. Anillo de Fijación
5. Cuchilla
6. Disco con Orificios Grandes
7. Disco con Orificios Medianos
8. Disco con Orificios Pequeños
9. Empujador
10. Bandeja
11. Separador
12. Accesorios para Salchichas
13. Botón de Encendido/Apagado/ Reverso

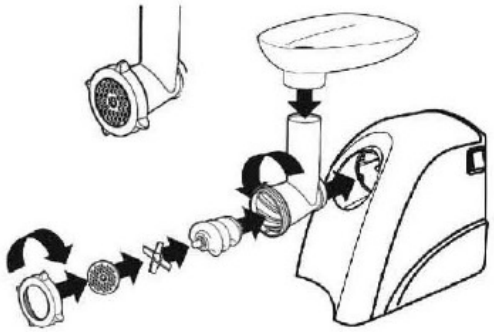


INSTRUCCIONES DE ENSAMBLAJE Y OPERACIÓN

MOLER CARNE

ENSAMBLAJE

1. Inserte la unidad de corte con un movimiento giratorio en el molino de carne. Debe escuchar un pequeño 'clic'.
2. Inserte el tornillo en la unidad de corte.
3. Tome la cuchilla con precaución y colóquela en el tornillo.
4. Elija uno de los discos y colóquelo en el tornillo.
5. Con un movimiento de rotación (hacia la derecha) asegure todas las piezas a la unidad de corte con el anillo de fijación.



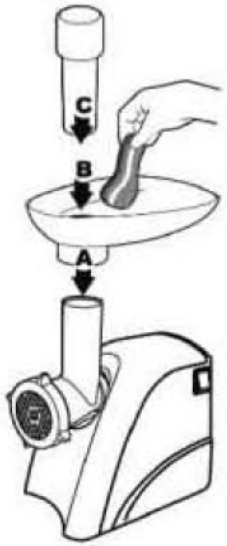
Nota: *No utilice una fuerza excesiva para llevar a cabo el ensamblaje.*

OPERACIÓN

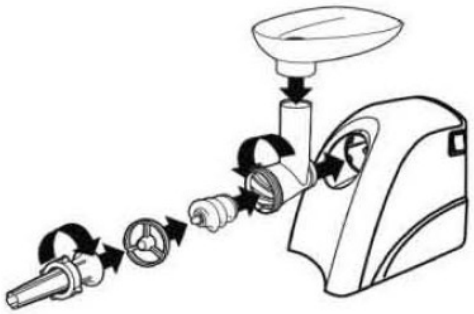
1. Asegúrese de que la unidad está adecuadamente ensamblada.
2. Coloque la bandeja sobre la unidad de corte.
3. Conecte la unidad a la corriente eléctrica.
4. Encienda la unidad colocando el botón de encendido en la posición ON.
5. Coloque las piezas de carne en la bandeja.
6. Utilizando el empujador, forcé la carne a bajar a la unidad de corte.

IMPORTANTE

No intente moler huesos a las diferentes cortezas al igual que carne congelada, ya que esto acorta la vida útil de la unidad, además de poder dañarla.



PREPARAR SALCHICHAS



ENSAMBLAJE

1. Inserte la unidad de corte con un movimiento giratorio en el molino de carne. Debe escuchar un pequeño 'clic'.
2. Inserte el tornillo en la unidad de corte.
3. Tome el separador y colóquelo en el tornillo.
4. Coloque el anillo de fijación sobre el accesorio de preparación de salchichas.
5. Con un movimiento de rotación (hacia la derecha) asegure todas las piezas a la unidad de corte con el anillo de fijación.

Nota: *No utilice una fuerza excesiva para llevar a cabo el ensamblaje.*

OPERACIÓN

1. Asegúrese de que la unidad está adecuadamente ensamblada.
2. Coloque la bandeja sobre la unidad de corte.
3. Conecte la unidad a la corriente eléctrica.
4. Encienda la unidad colocando el botón de encendido en la posición PULSO.
5. Coloque las piezas de carne en la bandeja.
6. Utilizando el empujador, forcé la carne a bajar a la unidad de corte.

IMPORTANTE

Si el accesorio para salchichas se pega a la unidad utilice un poco de agua.

LIMPIEZA

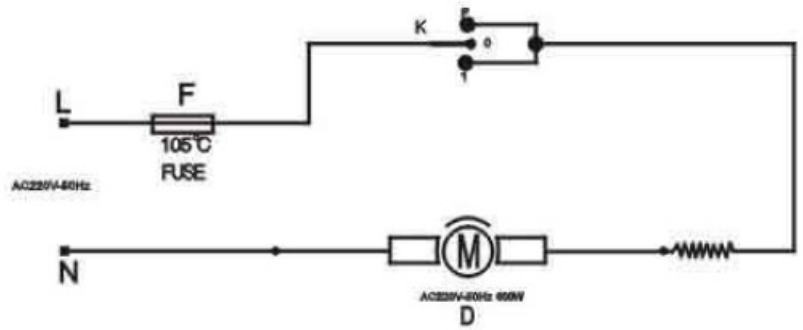
- Utilice un poco de pan para pasar a través de la unidad con el fin de remover las partes restantes de carne.
- Si necesita desarmar la unidad para lavarla, recuerde primero apagarla y desconectarla.
- Desarme la unidad por completo y lave cada una de las partes con suavidad. Tenga especial cuidado con las piezas cortantes.
- Las partes metálicas no deben ser lavadas con detergente ya que se pueden oscurecer.

RESOLUCIÓN DE PROBLEMAS

PROBLEMA	CAUSA Y SOLUCIÓN
La unidad no enciende	Verifique que haya corriente eléctrica
La unidad se detiene de repente	Desconecte la unidad del tomacorriente. El fusible puede haberse quemado; reemplácelo
Se percibe un olor durante la operación	Reduzca el tiempo de operación y haga intervalos entre cada ciclo. Puede provenir un olor cuando la unidad está muy nueva, pero es normal y se reducirá con el uso
La carne parece arrugada en lugar de molida	Las cuchillas pueden estar al revés

DIAGRAMA DE CIRCUITOS

Voltaje 220V
Frecuencia 50Hz
Potencia 600W



F = Fusible (105º)
K = Interruptor
D = Motor

PREMIER®

INSTRUCTION MANUAL
MEAT GRINDER
ED-3600

DEAR CUSTOMER

Congratulations for your purchase!
Please read this manual carefully and keep it for future reference.
If you need additional support please write to: ***info@premiermundo.com***

CAUTION

RISK OF ELECTRIC SHOCK, DO NOT OPEN

Caution: To reduce the risk of electric shock do not open this device, there are not serviceable parts for customers. Please refer any maintenance or repair to qualified personnel.

This sign means the existence of dangerous voltage at the inside of the unit, which states a risk of electric shock.

This sign means that there are important instructions of operation and handling in the manual that comes with this device.

PREMIER CUSTOMER SERVICE

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Panama:	300-5185
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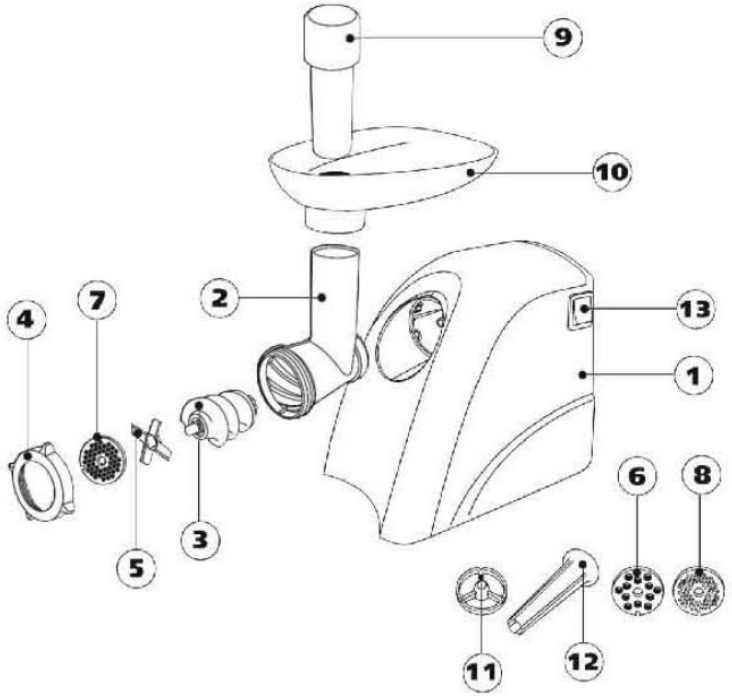
E-mail:	servicioalcliente@premiermundo.com

NOTE
This unit may be submitted to changes in specifications, characteristics and/or operation without prior notice to the user, in order to continue improving and developing its technology.

INTRODUCTION

In order to achieve the best performance of your product please read this instruction manual carefully before using it.

MODEL DESCRIPTION



1. Meat grinder
2. Cutting unit
3. Auger
4. Fixing ring
5. Blade
6. Perforated disk with large-sized holes
7. Perforated disk with medium-sized holes
8. Perforated disk with small-sized holes
9. Pusher
10. Loading tray
11. Separator
12. Attachment for preparation of sausages
13. ON/OFF/REVERSE button

I. BEFORE THE FIRTS TURN-ON

SAFETY RULES

IN OPERATING THE APPLIANCE, FOLLOW THE INSTRUCTIONS GIVEN BELOW. IF USE PROPERLY it will serve you many years.

- Prior to connecting the power cord to wall outlet, make sure that the mains voltage fits the power supply voltage of the appliance. This can be made clear by addressing the technical characteristics or the factory nameplate available on the appliance.
- If you wish to use an extension cord, make sure the same fits the consumed power of the appliance. Differing voltage of current may result in a short circuit or ignition of the cord.
- If you wish to remove the plug of the appliance from the wall outlet, then you should remove the power cord with dry hands, while holding directly the plug, rather than the cord. Otherwise it could result in disruption of the cord or electric shock. Disconnect the appliance from wall outlet after use, as well as during cleaning or dislocation.
- Do not stretch the power cord near sharp protrusions and edges, near sources of heat (gas or electric ovens). Never immerse the appliance itself, power cord or plug into water. This can result in malfunctions beyond the warranty conditions.
- The appliance itself and the packing materials are not allowed to be used as objects of children's games. Never let children to stay near during operation of the appliance. Keep the appliance out of reach of children.
- Never let children use the appliance until they have been briefed and got the knowledge about the instructions of safe operation. Never leave the appliance ON without tending.
- Use of the appliance outdoors is prohibited. A risk exists, of malfunction due to rain and other weather conditions.
- With a view of safety, when connected to the mains, the appliance-should be earthed. Connection of the appliance should only be made to earthed sockets. Otherwise the appliance will not meet the requirements of protection against electric shock.
- Watch that the cord is not over-wound and not bent over the edge of the table. Place the appliance on a dry level surface only. Observe the standard safety rules when working with the appliance, as well.
- It is not permitted to use the appliance in case of any malfunctions. Should it prove to be inoperable, disconnect the same from the mains, by means of removing the plug from the wall outlet, and address the authorised service-centre.
- It is prohibited to perform independent repairs of the appliance. All the service and repair works should be performed by authorised service-centre. Amateurish works performed can result in breaking, injuries and damage to property.
- Avoid touching rotating parts of the appliances during operation, wait until rotation of the attachments have stopped completely. Be cautious when operating the appliance.

- Prior to start cleaning the appliance, make sure that it has been disconnected from electric mains, and rotation has stopped completely. Always keep the appliance in a clean condition. Keep this instruction for further use during the course of operation.
- For cleaning the appliance, use soapy water, sponge or a soft fabric. Never use chemical and abrasive means for cleaning.
- Use the appliance to the purpose. Use of the appliance for purposes other than the above-stated would constitute an abuse of the regulations of appropriate operation of the appliance. Operation should only be performed under domestic conditions; the appliance is not intended for industrial use.

PRIOR TO THE FIRST USE

1. Remove all packaging materials including advertising stickers. Unwind the power cord completely.
2. Wipe the motor part of the mincing machine with a wet fabric, then wipe dry, and then dry up completely. It is prohibited to immerse the motor part of the mincing machine into water.
3. Wash detachable parts with warm soapy water, dry them up.

Be careful when handling the knife and attachments of the appliance, they are very sharp!

TROUBLE-SHOOTING

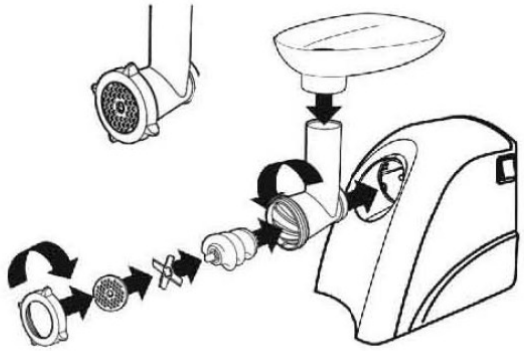
Trouble	Probable cause	Remedy
The appliance would not turn on.	No voltage.	Having previously switched off the appliance, check up availability of voltage in the electric mains.
The appliance has suddenly stopped to operate.	The appliance has suddenly stopped to operate.	Disconnect the appliance from electric mains. For replacement of the fuse, address the service-centre.
Foreign smell appeared during operation of the appliance.	The appliance overheats during operation.	Reduce time of continuous operation, increase intervals between start-ups.
	Protective coating has been applied on several parts of the machine.	It is normal; the smell will disappear in the course of time.
The meat looks crumpled, rather than minced in the mincing machine.	The knife (5) is installed incorrectly.	YInstall the knife with the cutting edge outwards.

II. ASSEMBLAGE AND EXPLOITATION

The PREMIER universal mincing machine represents a multifunctional appliance for preparation of food.

Preparation of mince	
Preparation of sausages	

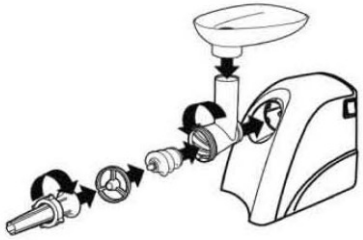
ASSEMBLING THE MINCING MACHINE FOR PREPARATION OF MINCE



1. Insert the cutting unit (2) by rotating movement (counter-clockwise) into the mincing machine; you would hear a click.
2. Insert the auger (3) into the cutting unit (2).
3. Take the knife (5) carefully, and put it onto the auger (3).
4. Select one of the three perforated disks (7-9) and put it onto the auger (3).
5. By applying rotating movement (clockwise) clamp the assembled cutting unit with the help of the fixing ring (4).

Do not apply excessive force when performing the above operations.

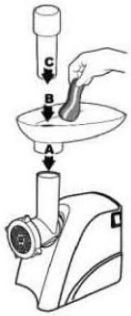
ASSEMBLING THE MINCING MACHINE FOR PREPARATION OF SAUSAGES



1. Insert the cutting unit (2) by rotating movement (counter-clockwise) into the mincing machine; you would hear a click.
2. Insert the auger (3) into the cutting unit (2).
3. Take the separator and put the same onto the auger(3).
4. Put on the fixing ring (4) onto the attachment for preparation of sausages
5. By applying rotating movement (clockwise) clamp the assembled unit with the help of the fixing ring (4).

Do not apply excessive force when performing the above operations.

APPLICATION OF MINCING MACHINE FOR PREPARATION OF MINCE



1. Make sure the mincing machine has completely been assembled in compliance with the section "ASSEMBLING THE MINCING MACHINE FOR PREPARATION OF MINCE".
2. Mount the loading tray (10) onto the cutting unit (2).
3. Connect the assembled mincing machine to electric mains.
4. Turn ON the mincing machine, by moving the ON/OFF/ PULSE button to ON position.
5. Place pieces of meat onto the loading tray (10).
6. Using the pusher (9), force the meat into the cutting unit (2).

HINT
Never try to grind bones, or the various rinds, as well as frozen meat – this would shorten considerably the service life of the mincing machine.

APPLICATION OF MINCING MACHINE FOR PREPARATION OF SAUSAGES

1. Make sure the mincing machine has completely been assembled in compliance with the section "ASSEMBLING THE MINCING MACHINE FOR PREPARATION OF SAUSAGES".
2. Mount the loading tray (10) onto the cutting unit (2)
3. Connect the assembled mincing machine to electric mains.
4. Turn ON the mincing machine, by moving the ON/OFF/ PULSE button to ON position.
5. Place the mince into the loading tray (10).
6. Using the pusher (9), force the mince into the cutting unit (2).

HINT
If the sausage casing sticks to the neck of the attachment, wet the casing with water.

III. CLEANING OF MINCING MACHINE

HINTS AND RECOMMENDATIONS

- Run a certain amount of bread through the mincing machine to remove the leavings if meat.
- Should it become necessary to dismantle the attachments, or clean the electric motor unit, switch off the appliance, and disconnect it from electric mains.
- Put away the pusher, and take off the loading tray.
- Unscrew the fixing ring, and take the perforated disk for forcemeat, the knife and the auger.
- Remove the cutting unit, having pressed the button for opening, and having turned the cutting unit to the right.
- The knife and perforated disks for mince can slightly be greased with fat or oil, to protect from rust.
- Metallic parts of the mincing machine should not be washed in a dish-washing machine because the detergents can produce darkening or oxidation of metallic parts.
- Attachments for the graters and the shredder should be washed under flush of water; do not wipe with fabric, since the cutting edges are very sharp.

DIAGRAM